



COMMUNITY RESOURCES AGENCY

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ACCEPTED FLOORING MATERIALS for FOOD FACILITIES MANUFACTURERS and DISTRIBUTORS

When determining what type of flooring to install in a food facility, one needs to think about more than the cost of the installation. Other things to consider are:

Will the flooring be damaged if heavy equipment is placed upon it?

Should safety flooring be installed because the food preparation generates grease, moisture, or spills that could present slip and fall hazards to the employees?

In the long run, it's cheaper to evaluate how a specific type of flooring will perform in the food facility and then determine which type of flooring to install. If flooring is used that does not perform well in the establishment, additional costs may be incurred from replacing the flooring because it's been damaged and is in disrepair.

The California Health and Safety Code Section 114268 requires that Environmental Health approve the flooring used in the following areas:

- Customer and/or employee restrooms.
- Food preparation and food storage.
- Garbage or refuse.
- Janitorial facilities.
- Hand washing.
- Utensil washing.

All of these areas also require approved coving, except for areas where foods or utensils are stored in their original, unopened containers (i.e., factory seal not broken). All non-skid floors are to be limited to traffic areas, and not installed under equipment.

Floors are to be smooth, nonabsorbent, easily cleanable, and durable.

I. Commercial Sheet Vinyl

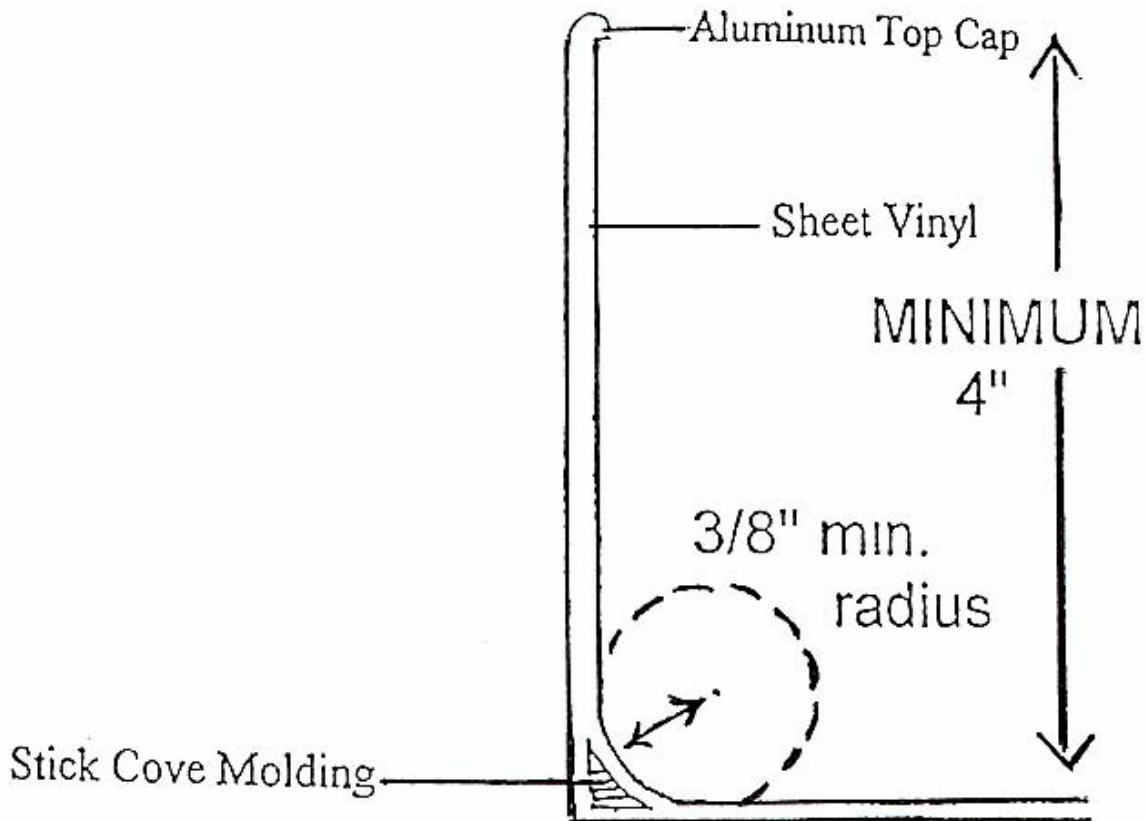
If sheet vinyl flooring is proposed, check the manufacturer's specifications and recommendations. While sheet vinyl flooring may perform well in many food service areas (i.e.: retail sales areas, dining rooms, waitress stations), some manufacturers do not recommend its use in portions of a commercial kitchen. If you have any questions regarding the accepted flooring manufacturers' recommendations, check with your flooring dealer and/or your plan check specialist. **NOTE: Vinyl tile (VCT, VAT) is not acceptable for floors in any area except customer dining or pre-packaged retail display.**

Standards:

- A. Inlaid vinyl composition (no embossed imprinting on wear layer surface.)
- B. Vinyl wear layer surface thickness .050 inch minimum.
- C. Vinyl shall not have a "No Wax" manufactured surface coating.
- D. Vinyl shall have no backing (paper, felt, jute, etc.)

Installation:

- A. Flooring shall continue up walls, partitions and cabinetry at least four (4) inches, forming an integral 3/8-inch minimum radius cove base. The cove base must be backed with a cove molding and topped with a metal cap. **Vinyl or rubber top set coving is not acceptable.**
- B. Manufacturer's installation criteria and standards must be followed.
- C. All seams must be "heat welded" to form a continuous sheet vinyl surface.
- D. If floor drains are proposed, specifications on the type of floor drain must be submitted to this Department for evaluation of the drain. Approval of the floor drain(s) shall be obtained from this Division prior to installation.
- E. Sheet vinyl flooring installed in areas maintained below a temperature of 55° F must specifically be designed to withstand these lower ambient temperatures.



Sheet Vinyl Installation
Cross Section View at Cove Base

Accepted Commercial Sheet Vinyl Items grouped together have the same manufacturer. Provide details before installing with a floor drain. This list is not exhaustive, but serves only to provide examples of approved flooring. Always provide a specifications sheet before installing any flooring.

Altro

Altro Maxis 25, D25, K30, K35, VM20, X25, X40.

Armstrong (No Armstrong flooring is approved for installation in a commercial kitchen, but may be used in other areas)

Medintech (not Medintech Tandem), Medley, Medintone, Multitech,

Forbo

Colorex SD/EC

Mannington

BioSpec MD

Lifelines II

Polyflor

2000SD

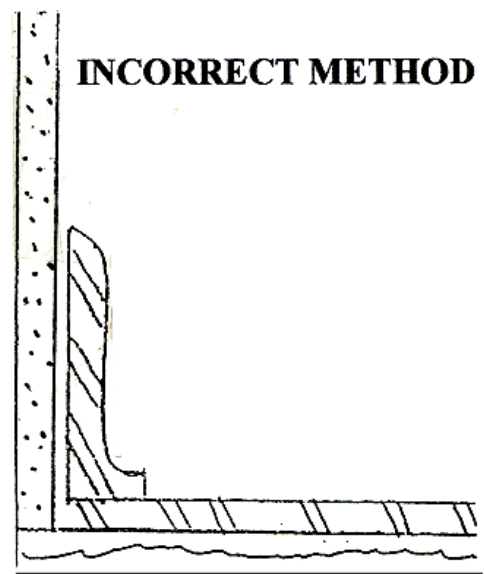
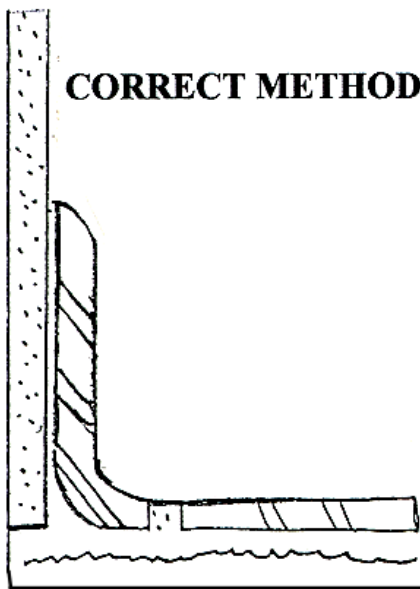
II. Quarry or Ceramic Tile

Standards:

- A. Minimum thickness of 1/4 inch and impact resistant.
- B. Non-skid varieties must be reviewed on an individual basis, and shall be installed with floor drains and a high pressure cleaning system.

Installation:

- A. Sand-Portland Cement mixture of 1 part cement to 1 part fine graded clean sand for joints up to 1/8 inch and 1:2 for 1/2 inch. Epoxy grout is recommended in high service areas such as food preparation, cook lines, and utensil washing area.
- B. Grout between ceramic tiles and quarry tiles, without a glazed surface finish, must be sealed to be impervious to water, grease and acid.
- C. Flooring shall continue up the walls, partitions, and cabinetry at least four (4) inches, forming an integral 3/8-inch minimum radius cove base. The tile shall have a "Bull Nose" design at the top where it meets the wall.



Quarry/Ceramic Tile Floor and Cove Base Installation

III. Troweled Epoxy Type Floor

- A. Minimum finish thickness shall be 3/16 inch.
- B. The surface shall be sealed to be impervious to water, grease and acid.
- C. Flooring shall continue up the walls, partitions and cabinetry at least four (4) inches, forming an integral 3/8 inch minimum radius cove base. Cabinetry which is not coved is to have no more than a 1mm clearance to the floor, and be sealed to the floor
- D. Cove base and floor surface areas under equipment shall be smooth. Depending on the degree of abrasive finish texture achieved, a high pressure cleaning system and floor drains may be required.

Accepted Troweled or Poured Epoxy Floor (Items grouped together have the same manufacturer)

Armor Coat / Steel Shield

**Poly Armorshield
Poly Coat & Poly Coat HTH
Poly Gard
Poly Krete MP, 200
Poly Seal 3300**

Bedrock Troweled Epoxy Broadcast

Power-Tread Series 237

Protect-All

Cementious

**Rustoleum 9100 Series (for rusted
steel floors)**

Selby/Ukrete

Chemi-top 300 Chemi-top 700, 710, 720 Color-Crete

Sikafloor (90/90X)

ConoCrete 101 & 105 Epoxy Novalak 118

Stonhard (HRI, HDI, GSI, & UT)

**Stratashield
Series 223 Deco-Trowel
Series 232 Chemtread
Series 237 Powertread**

Degadur Flooring Systems

Dex-0-Tex Cheminert

**Techfloor (Monile Floor
System)**

Dex-O-Tex Chem-Rez Dex-O-Tex Neotex Dex-O-Tex Tek-Crete

Toughstuff

WebCon

Duraltex Floor Systems

Dura-Flex "Shop floor"

Epiquartz

Kitchen Epoxy 3563 / 3563P Gen. Epoxy 3561, 3561P, 3548P

Fastfloor Floor Coating System 106, 205, 305

Mosaic Blend

MiraCote Concrete Renewal System

Permatec 3000, 4000, 5000

IV. Sealed Concrete

If sealed concrete is proposed, check the manufacturer's specifications and recommendations. **Most sealers should be reapplied every six months.** Please note that sealed concrete flooring is **not acceptable in meat preparation areas**. A sealed concrete floor must be installed with an approved cove base (See section V).

Standard:

A. The finished surface shall be smooth, easily cleanable and sealed to be impervious to water, grease and acid.

Installation:

A. The floor shall be a smooth, single pour variety.

B. Flooring shall continue up the walls, partitions and cabinetry a minimum of four (4) inches forming a 3/8-inch minimum radius cove base.

C. The floor shall be sealed with an Environmental Health Department approved, USDA approved, 2-component water based epoxy concrete floor sealer.

D. Concrete floors with cracks, open seams, pitted, chipped, or rough surface areas, shall be repaired prior to installation of concrete sealer.

V. Cove Base

A minimum 4" high sanitary cove with a minimum 3/8" radius is to be installed on sealed concrete floors

Note 1: Vinyl or rubber topset base will not be accepted in any areas of a food facility in which a smooth, continuous, cove floor is required.

Note 2: In walk-in coolers, a metal topset base may be installed in lieu of a continuously coved flooring against the metal walls (galvanized topset cove base is not approved.) The base must have a minimum 3/8 radius cove and be sealed to both the floor and the wall.

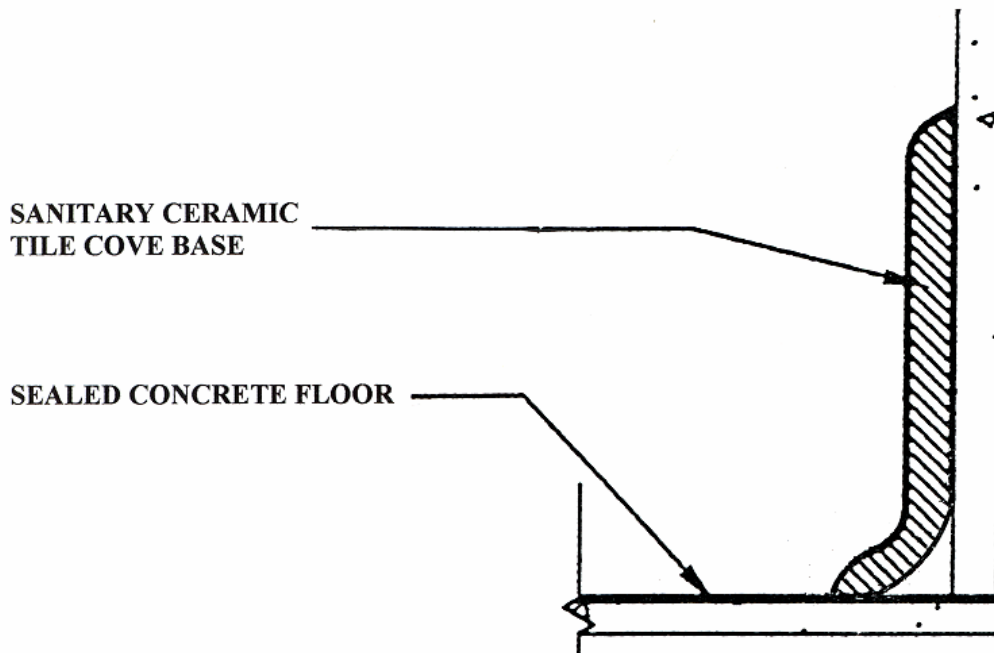
Accepted Sanitary Ceramic Tile Cove Topset Bases:

HP / S3619T (6" high)

B & W / 3619T (6" high)

B & W / S3419T (4" high)

Speedcove



TYPICAL COVE BASE DETAIL ON CONCRETE FLOOR

Accepted Concrete Sealers (Items grouped together have the same manufacturer)

Amercoat 335 (USDA approved for incidental food contact)

AZ Polymer Epoxy
(#100, #300, #600)

Aqua Poly
Aqua Slick WBE

AquaRock

Aqua-Tile / Insl-Tile

“Coating Systems”
#222 – Water-based
#223 – Clearwater Based
#226 – Fast-setting Water Based

Devthane 379 UVA

Dural 356

Epoxy Bond 440W

Perma-Seal II
Perma-Seal II (grey)

Pentra-Sil (NL) (USDA approved for incidental food contact including beef fat, juice, 10% pickling brine, fish oil, glucose, tallow and tallow oil)

Res-Crete H2O
Res-Crete 7

Rustoleum 6000 System

Select Epoxy-Kote WB-88

Sonoplex Epoxy Surfacer

StrataShield Enviro-Tread (Series 287)

Tech-Gard Water Borne Epoxy

Tru-Glaz WB 4406 & 4408
Tru-Glaz 4030 & 4418

Water-Based Epoxy
#NP010 Clear
#NP013 Clear
#NP015 Colors